

KY Department of Agriculture Grower Survey

Farm Name		KY Proud Member?
Contact Name		
Address		
Phone	Email	
Website	Si	ze of Farm

Please summarize your current production and farm capacity for production.

Need more space? Attach an extra sheet with appropriate information.

Product	2005	Max Production	Growing
Type	Production	Capacity	Method
Produce/ Herbs	(Units of Acres*)	(Units of Acres*)	ex. "Conventional"
Meat	(Units in lbs or hd)	(Units in lbs or hd)	ex. "Organic"
Eggs	(Units in dozens)	(Units in dozens)	ex. "free range"
Dairy	(Units in lbs or gal)	(Units in lbs or gal)	ex. "Hormone Free"
			ex. "Made with Organic
Processed Food	(Units in lbs or case)	(Units in lbs or case)	Tomatoes"

^{*}A 100-ft. row equals about 1/50 of an acre

1. Would you increase production of any products, given more demand? Please put a "check" beside those products on the summary chart above. What products, if any, do you plan to add in the future?

KY Department of Agriculture Grower Survey Continued

2. Do you use season extension techniques? (Ex. Greenhouse)

3.	3. Please review the following markets and mark "X" for those you are selling t	o, and "?" for those you are interested ir
	learning more about:	,
	Distributor Farmers' Market Schools	
	AuctionBuying ClubRetail N	
		n Market
		de Stand
	InstitutionConvenient StoresOther	
4.	4. How do you determine product prices for each market?	
5.	 5. Please indicate with a "checkmark" which of the following you are interested Monthly Newsletter Training for internet marketing or website management Training for Packaging/ Labeling How to produce certified organic product State/Federal Food Distribution Programs within your community Farm Diversification workshops KY Proud Program Restaurant Rewards Program Other	
Tl 6-	 - fallonia a maratiana ana fan ana dua na interactad in ana "Bastannat Bast	" Dina stam.
The To	e following questions are for producers interested in our "Restaurant Ready	n Directory.
6.	6. How do your customers place an order?	
7.	7. Do you deliver your products? If not, how do your products get from the farm	n to the buyer?
8.	8. How do you maintain product quality from harvest and transport?	
9.	9. If you deliver, please "check" all areas that you are willing to deliver to:	
7.		
	AshlandLexingtonMurray SomersetBowling GreenMorehe	ad
	Somersetbowning creenwidenewideneRichmo	
10.	10. What is your minimum order requirement? (quantity or dollar amount)	
11.	11. Do you have sanitary packing facilities?	
12.	12. Do you carry product liability insurance?	
13.	13. Is your product UPC or PLU coded? Which ones? (This is not a requirement	1.)
14.	14. Please attach a brief description of your operation (to be included in our dire	ctory, 50 words or less.)